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INTERNATIONALE ANMELDUNG VERÖFFENTLICHT NACH DEM VERTRAG ÜBER DIE
INTERNATIONALE ZUSAMMENARBEIT AUF DEM GEBIET DES PATENTWESENS (PCT)

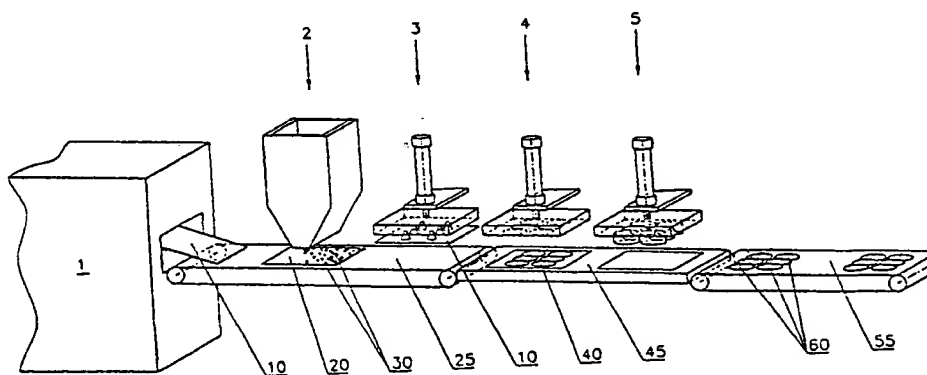
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(54) Title: METHOD FOR PRODUCING A WAFER PRODUCT, ARRANGEMENT FOR CARRYING OUT THIS METHOD AND WAFER PRODUCT PRODUCED ACCORDING TO THE METHOD

(54) Bezeichnung: VERFAHREN ZUR HERSTELLUNG EINES WAFFELPRODUKTES, ANLAGE ZUR DURCHFÜHRUNG DIESES VERFAHRENS UND NACH DIESEM VERFAHREN HERGESTELLTES WAFFELPRODUKT

(57) Abstract

The invention relates to a method for producing a wafer product containing a food, using at least two wafer sheets (10, 20). The invention is characterised in that a layer (30) of a food product, e.g. a confectionery, meat, fish, cheese, fruit or vegetable product or similar or nuts, almonds is applied to a first still-hot wafer sheet (20) delivered from the oven, said wafer sheet containing at least 23 % sugar or an identical portion of a substance with the same technological properties as sugar, e.g. trehalose and in that a second still-hot wafer sheet (10) is applied to this layer, said second wafer also containing at least 23 % sugar or an identical portion of a substance with the same technological properties as sugar, e.g. trehalose. The two wafer sheets (10, 20) containing the layer (30) of the food product are joined to each other by pressing.



The invention relates to a method for producing a wafer product containing a food, using at least two wafer sheets (10, 20). The invention is characterised in that a layer (30) of a food product, e.g. a confectionery, meat, fish, cheese, fruit or vegetable product or similar or nuts, almonds is applied to a first still-hot wafer sheet (20) delivered from the oven, said wafer sheet containing at least 23 % sugar or an identical portion of a substance with the same technological properties as sugar, e.g. trehalose and in that a second still-hot wafer sheet (10) is applied to this layer, said second wafer also containing at least 23 % sugar or an identical portion of a substance with the same technological properties as sugar, e.g. trehalose. The two wafer sheets (10, 20) containing the layer (30) of the food product are joined to each other by pressing.